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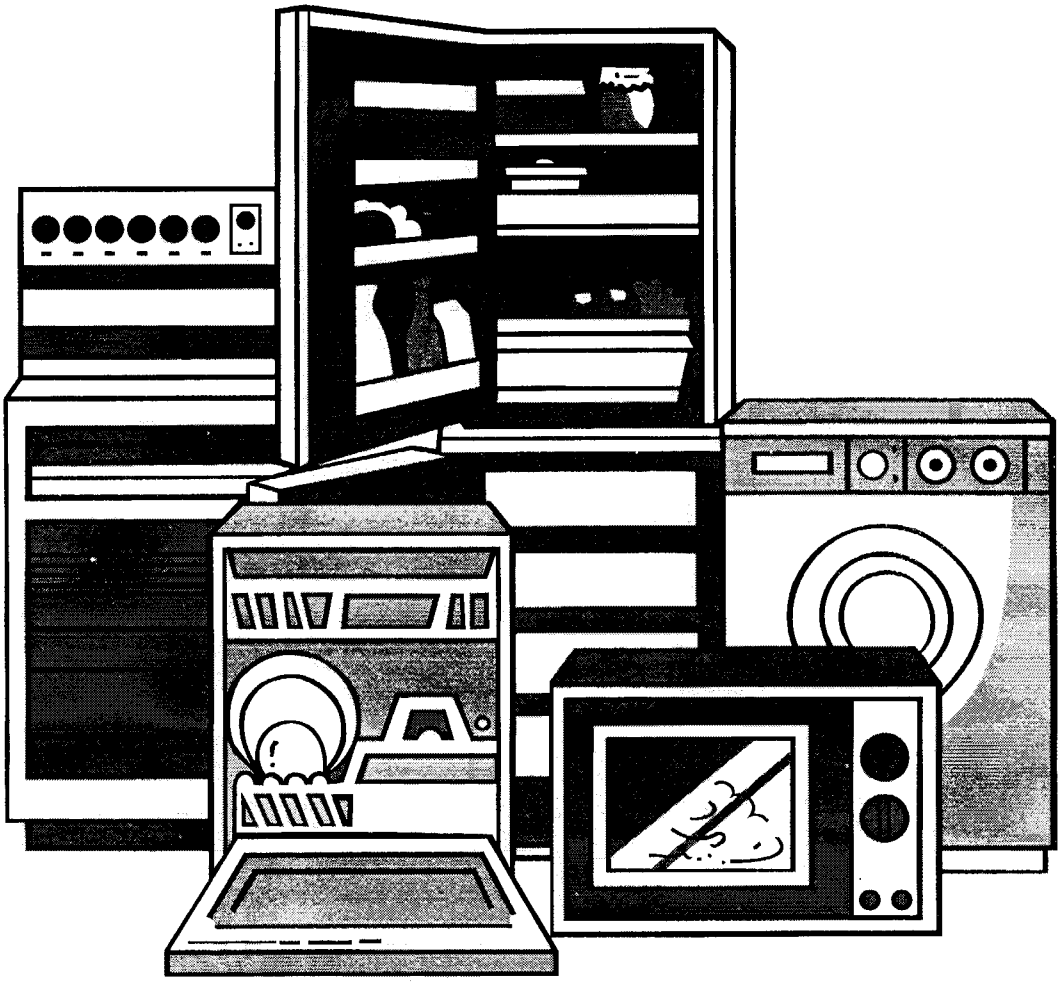

BUILT-IN OVEN

OPERATING AND INSTALLATION MANUAL

MODEL NOS.
BS 692 SS

WARNINGS AND GUIDANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

This oven is heavy and care must be taken when moving it.

Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.

The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

It is dangerous to alter the specifications in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

During Operation

Do not use this oven if it is in contact with water and never operate it with wet hands.

Ensure that the anti-tip oven shelves are installed in the correct way (see instructions).

This oven is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.

CAUTION - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be **kept away** until it has cooled.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This oven has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven.

Only clean this oven in accordance with the instructions.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.

Always grill with the oven door closed.

Always remove the grill pan handles when grilling.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle, before and after grilling.

Ensure that you **support** the grill pan when removing it from the oven.

Never line any part of the oven with aluminium foil. Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not hang towels or clothes from the oven or its handle. They are a **safety hazard**.

After Use

Ensure that all control knobs are in the **OFF** position when not in use.

For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Always allow the cooling fan to cool the oven down before switching off at the electrical supply prior to carrying out any cleaning or maintenance work.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.

Ovens become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Tricity Bendix Service Centre. Always insist on genuine Tricity Bendix spare parts.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department

Customer Care Department
Telephone: (01582) 585858

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CE This appliance complies with the following **E.E.C. Directives**:

* **73/23 - 90/683** (Low Voltage Directive);
* **93/68** (General Directives);
* **89/336** (Electromagnetical Compatibility Directive)
  and subsequent modifications.

MANUFACTURER:
ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A.
Viale Bologna 298 - 47100 FORLÌ (Italy)

OVEN DOOR PROTECTION DEVICE

All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (**35791**) and the Product No. shown on the rating plate. Fitting instructions are provided with the kit package.

WARNING
Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away while it is in use.

YOUR WARRANTY

Please complete and return the Product Registration form

In case of a complaint, and for ordering spare parts, you must specify the model number and serial number which appear on the rating plate situated on the cavity front panel.

TECHNICAL INFORMATION

Model Number: BS 690 - GR

Recess dimensions

Height	580 mm
Width	560-570 mm
Depth	550 mm
Oven Capacity	1.9 cu. ft.

Internal oven dimensions

Height	320 mm
Width	420 mm
Depth	390 mm

Oven Ratings

Oven Element	2.5 kW
Grill Element	1.8 kW
Double Grill Element	2.8 kW
Convection Fan	30 W
Oven Light	15 W
Cooling fan	25 W
Total Rating	2.870 kW

Cable (for UK use)

Cable cross-section	6 mm^2
Type of cable	6242 Y
Fuse (min.)	15 amp

Cable (for EUROPE use)

Cable cross-section	2.5 mm^2
Type of cable	Ho5 RR-F
Fuse (min.)	13 amp

INSTALLATION

It is mandatory that all operations required for the installation be carried out by a **qualified or competent person** - in accordance with existing rules and regulations.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 60°C above ambient; and that proper arrangements are made of a continuous supply of air to the oven so it does not overheat.

Dimensions of the appliance and recess required are given below (Fig. 1-2).

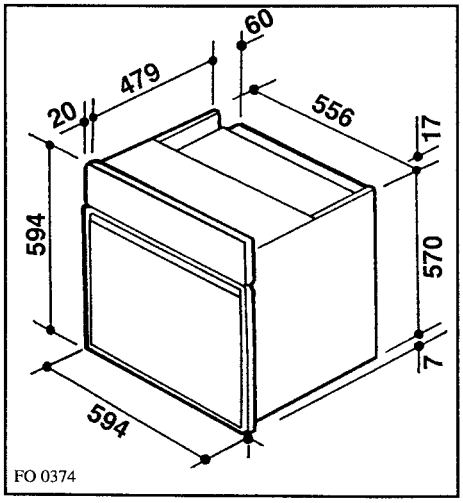


Fig. 1

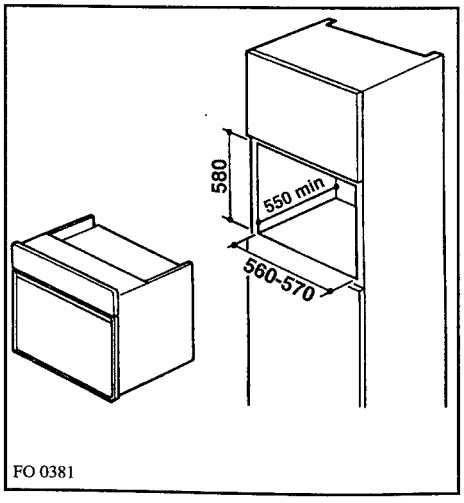


Fig. 2

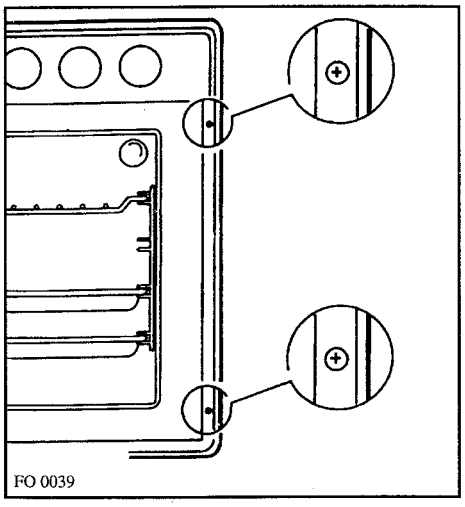


Fig. 3

Securing The Oven To The Cabinet

Fit the appliance into the cabinet recess, open the oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (Fig. 3).

ELECTRICAL CONNECTION

We strongly recommend that all operations for the installation of your oven be carried out by **QUALIFIED PERSONNEL** to the relevant British Standards.

The oven designed to be connected to 240V (50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal

Letter N - Neutral terminal

- Earth terminal

THIS APPLIANCE MUST BE EARTHED

The cable used to connect the oven to the electrical supply should have the characteristics indicated in the table.

It is necessary that you install a double pole switch between the appliance and theelectricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

This appliance meets the requirements laid down in EEC Directive No. 89/336 relating to the suppression of radio and TV interference.

For UK use only

Models	Rating	Cable cross section mm2 and Type of the cable	Fuse min.
BS692 SS	2870 W	6 mm^2 Type 6242 Y	15 A

For EUROPE use only

Models	Rating	Cable cross section mm2 and Type of the cable	Fuse min.
BS692 SS	2870 W	2,5 Ho5 RR-F	13 A

WHEN THE OVEN IS FIRST INSTALLED

Once the oven has been installed, it is important to remove the protective materials which were put on in the factory.

Press button E for manual function. Switch the oven control knob to fan ducted cooking and then set the thermostat control knob to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.
During this period, an unpleasant odour may be emitted, it is therefore, advisable to open a window for ventilation.

Rating Plate

The model number of your oven can be found on the rating plate on the lower front frame of the oven upon opening the door.
The oven must be protected by a suitably rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

About condensation and steam

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the oven when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the oven.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.

Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

The trivet

When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.

N.B. The meat tin should not be placed on a heated hotplate as this may cause the enamel to crack.

The cooling fan for the controls

The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use, and switches off when cooking is completed.

During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

It may run on after the oven or grill is switched off to keep the controls cool.

Always allow the cooling fan to cool the oven down before switching off the wall prior to carrying out any cleaning or maintenance work.

NOTE
The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the grill or oven has only been used for a short time.

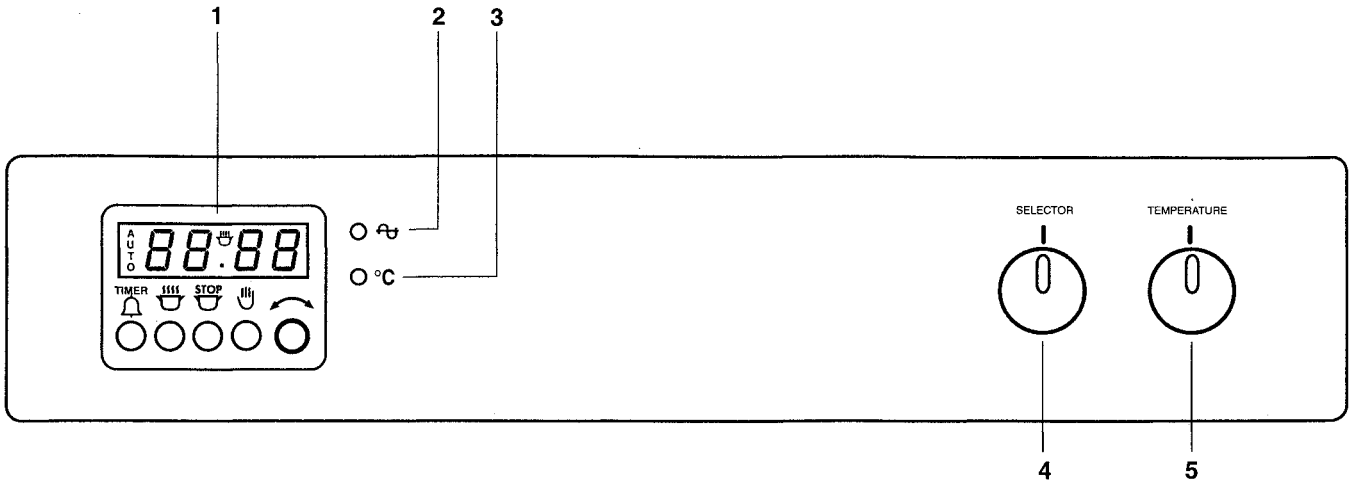
Control panel indicator neons

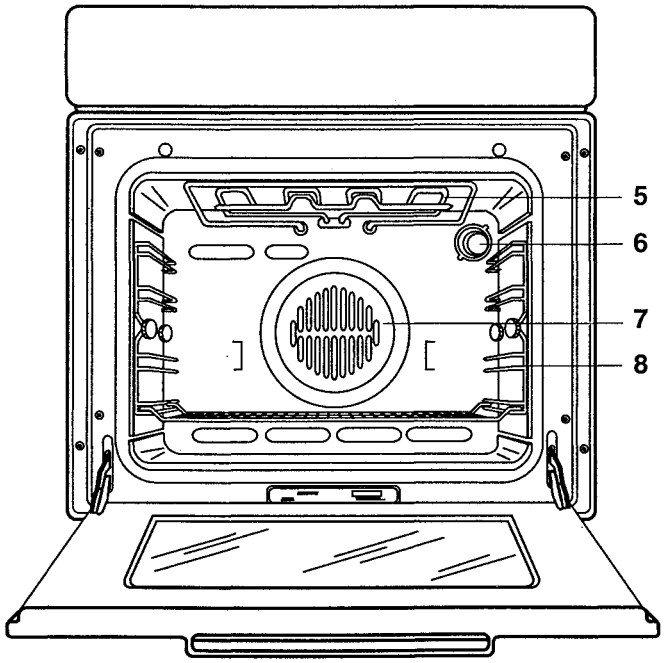
The oven on light indicates whether the oven or grill is switched ON. In the case of the oven temperature light, the neon indicates when the set temperature has been reached. It will cycle on, and off during use to show that the temperature is being maintained.

If the neon do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

When the oven is set for automatic cooking the neon should remain unlit during OFF periods.

USE AND CARE

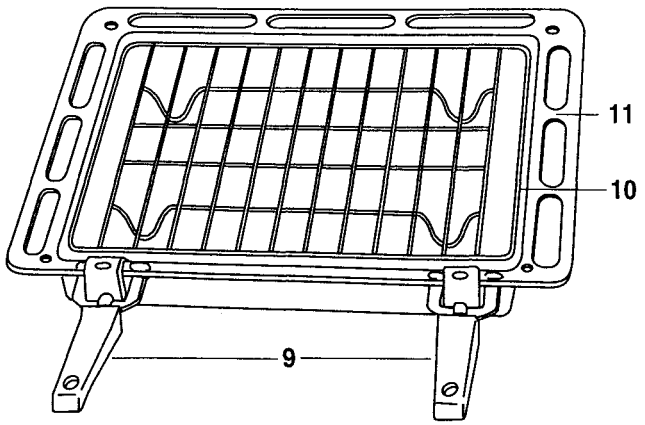




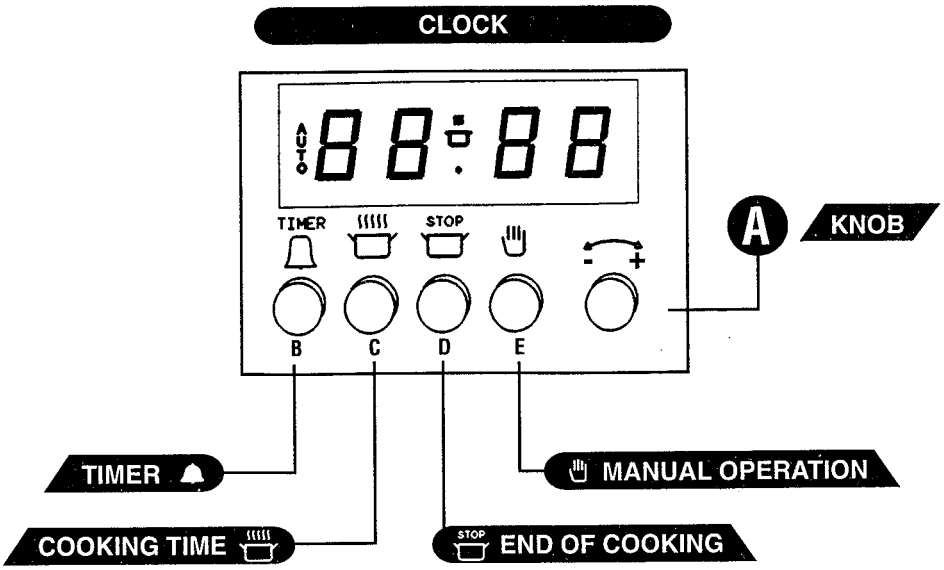
1. Electronic programmer
2. Oven on light
3. Oven temperature light
4. Oven function control knob
5. Thermostat control knob

6. Grill element
7. Interior light (oven light)
8. Fan
9. Shelf support

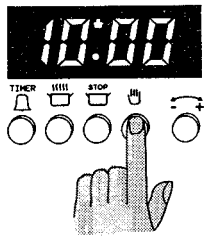
10. Removable handle (2)
11. Grill trivet
12. Grill / roasting pan



HOW TO SET THE PROGRAMMER

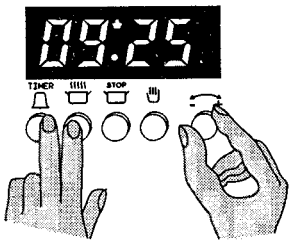


MANUAL OPERATION



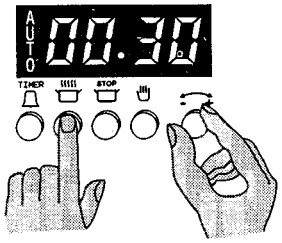
To set oven for manual operation press button E.

SETTING THE TIME OF DAY 24 HOUR CLOCK



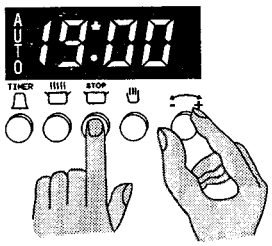
Press button B and C at the same time and while turning knob A enter the time of day.

SETTING THE AUTOMATIC TIMER



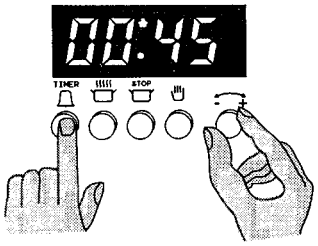
Press button C and while turning knob A enter the required cooking time.

Then



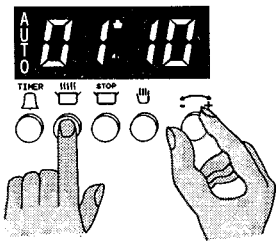
Press button D and while turning knob A enter the end of cooking time. Turn the thermostat and control function knobs to the required settings. The oven temperature light nor oven light will illuminate until the oven switches on. When cooking is completed the AUTO signal will flash and an audible signal will be heard for approx 2 mins. To cancel press button B and return control and thermostat knobs to 'O' OFF.

SETTING THE TIMER



Press button B and while turning knob A enter the required time (max. 23 h 59 min.). After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approx 2 mins. To cancel press button B and return control and thermostat knobs to 'O' OFF.

COOKING TIME



Press button C and while turning knob A enter the required cooking time. Auto will appear on the right hand side of the clock, select the required temperature and oven function. When cooking is completed an audible signal will be heard for approx 2 mins. To cancel press button B and return control and thermostat knobs to 'O' OFF.

CONTROLS

Oven Function Control Knob (fan)

Oven light - this will come on automatically when the oven is in use.

Defrost setting (NB: This is NOT a cooking setting). This setting is intended to assist in thawing of frozen foods (see page 12).

Fan ducted cooking - this allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

Grill - the oven door MUST be closed when grilling. The grill cannot be used at the same time as the oven.

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. Select a maximun temperature of 200°C

Inner grill element only. Can be used for grilling one or two items.

Note:
When the control knob (Fig.4) is on position (☼) light or ( ) defrost, the temperature control knob (Fig. 5) should by on the «•» (Off) position.

Caution

Do not place pans, dripping pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.

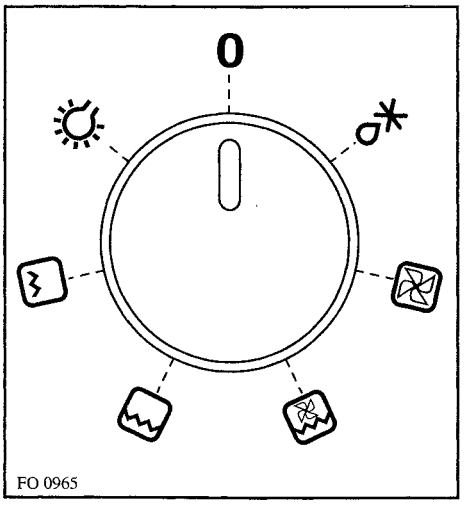


Fig. 4

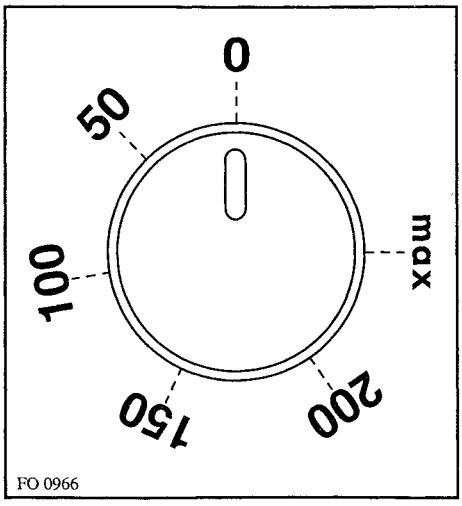


Fig. 5

Thermostat Control Knob (Fig. 5)

COOKING

By turning the oven control knob clockwise, you select the cooking temperature.
Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C.
The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked.
The MAX setting is particularly suitable for grilling.
Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

USING THE FAN OVEN

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via the top, base and sides of the back panel. The advantages of cooking with this function are:

Faster Preheating
Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

Lower Temperatures
Fan oven cooking generally requires lower temperatures than conventional cooking.
Follow the temperatures recommended in the charts or remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

Even Heating for Baking
The fan oven has uniform heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker that the lower one.
This is quite usual. There is no mixing of flavours between dishes (see Fig. 7).

The oven is supplied with two anti-tip shelves.

IMPORTANT: The anti-tip oven shelves must be positoned as shown in Fig. 6.

HINTS AND TIPS

Runner positions are not critical, but make sure the shelves are evenly spread.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

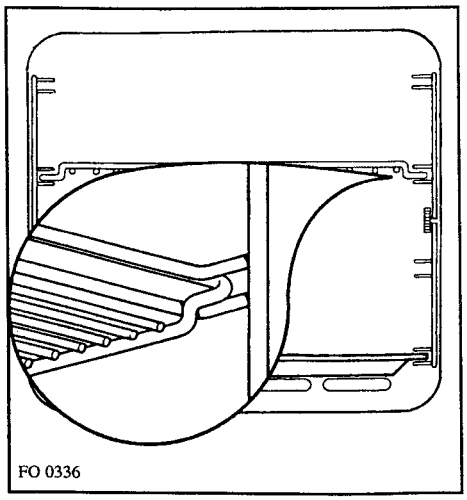


Fig. 6

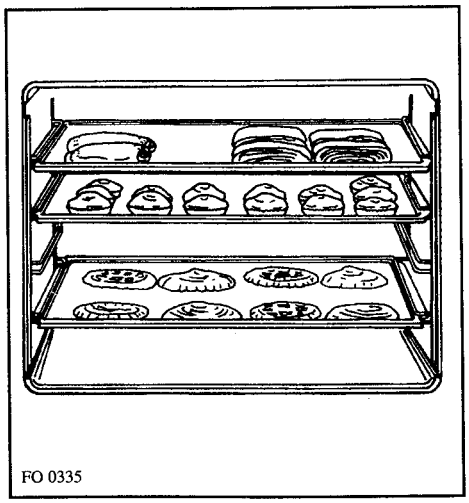


Fig. 7

Only experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them:

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Defrosting

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the rate at which defrosting takes place.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

HINTS AND TIPS

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry MUST BE THAWED THOROUGHLY BEFORE COOKING. A 1.5 kg/3lb oven-ready chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.
- Only joints of meat and poultry up to 2kg/4lb in weight are suitable for defrosting in this way. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Take care to follow the basic rules for hygiene when handling fresh, frozen, raw and cooked foods.

HINTS AND TIPS

- Place the frozen food a single layer where possible, and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- DO NOT leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

GRILLING

Important
All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.

Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred

Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking

Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking

Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats

When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking

The food should be turned over during cooking, as required.

NOTE:
For safety in use, the grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.

COOKING GUIDE

Cooking time depends on the thickness of the meat and not on its weight.

GRILLING - INNER GRILL ELEMENT

Important
All grilling must be carried out with the oven door closed and the grill pan handle removed from the pan.

The inner grill provides, quick direct heat to the central area of the grill pan. By using the inner grill for cooking small quantities it can help to save energy.

Always grill with the door closed and remove the grill pan handle.

Place the food in the centre of of the grid in the grill pan.

Adjust the gril and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

THERMAL GRILLING

Use of thermal grilling

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

- Turn the multifunction selector to Thermal Grill.
- Turn the main oven temperature control to the required setting (A temperature of between 140°C and 200°C is suitable for thermal grilling).

NOTE:

Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed, and with the grill pan handle removed.

THINGS TO NOTE

The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will then cycle ON and OFF showing that the oven temperature is being maintained.

The indicator windows for selector and oven temperature control will illuminate.

The oven fan and internal oven light will come on.

The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled.

HINTS AND TIPS

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

Most foods should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred.

The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing.

Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meat, or in a separate dish on a lower shelf.

Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary.

Turn food over during cooking, as necessary.

Ensure that ready prepared or cooked chilled dishes, e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.

A temperature range of 140-220°c and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of food being cooked.

FOOD	Grill and Economy Grill		Thermal Grill	
	Temp (°C)	Time (Mins per side)	Temp (°C)	Time (Mins)
Bacon Rashers	210	2-3	200	8-12
Beefburgers	200	6-10	190	10-15
Chicken Joints	170	10-15	160	35-45
Chops - Lamb	180	7-10	170	20-25
- Pork	180	10-15	170	25-35
Fish - Whole Trout/Herring	170	8-12	170	10-20
- Fillets Plaice/Cod	170	4-6	170	10-20
Kebabs	180	10-15	170	20-30
Kidneys - Lamb/Pig	170	4-6	180	10-15
Liver - Lamb/Pig	170	5-10	180	20-30
Sausages	180	10-15	190	10-15
Toast	250	1-2	-	-
Heating through and Browning, e.g. au-gratin, lasagne, shepherd's pie.	-	-	170 depending on size	20-30 depending on size
Browning dishes only	230	3-5	-	-

The times quoted above are given as a guide and should be adjusted to suit personal taste.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods:

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shopworn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cook chill foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cook chill foods are thoroughly re-heated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straightaway after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (**Do not** put hot food into a Refrigerator or Freezer).

12. In the kitchen keep work tops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CLEANING THE OVEN

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

Glass Panel

This should be cleaned with a soft cloth soaked in warm soapy water. Do not use abrasive scourers or steel wool.

Oven Shelves and shelf support

To clean the oven shelves, and shelf support soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.
The shelf supports can be removed for easy cleaning (see Fig. 8). Please ensure the retaining nuts are secure when refitting the shelf support.

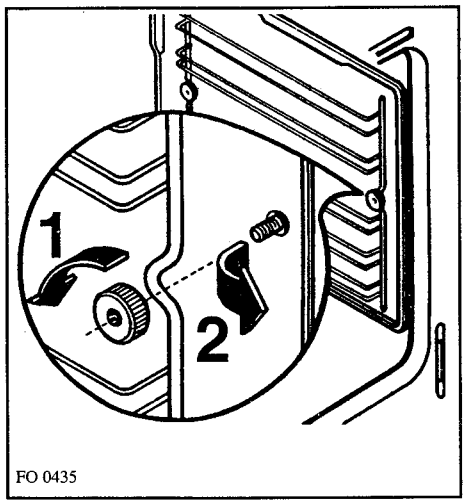


Fig. 8

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Replacing Components

Prior to undertaking any maintenance work or replacing the oven light, be sure to disconnect appliance from the electricity supply.

Replacing The Oven Light

Push in and turn the glass cover anticlockwise (Fig. 9). Remove the faulty bulb and replace with one which is heat resistant to 300°C).

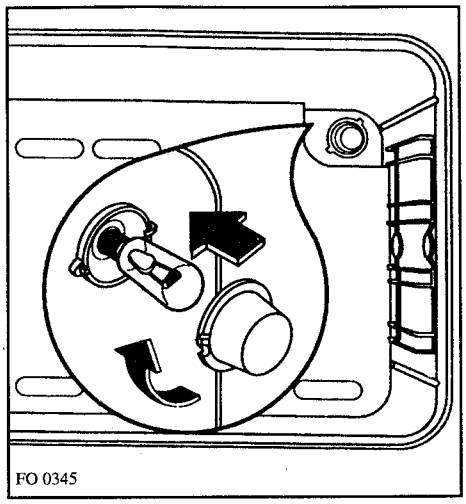


Fig. 9

Electric bulb: 15W, 220-240 V, 50 Hz, 300°C, E14.

These bulbs are available from your local Tricity Bendix Service Centre.

CARE OF CATALYTIC LINERS

Catalytic liners destroy splashes of food and fats when the oven temperature is raised to around 220°C.

To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

Hints and tips

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discolouration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations below to keep oven soilage to a minimum.

Cooking to reduce soilage

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.

Do use the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

CLEANING THE HINGED GRILL

This model has been fitted with a hinged top grill element to enable you to clean the roof of the oven easily.

Before proceeding ensure the oven is isolated from the electricity supply. Then undo the screw which holds the grill in place. (see Fig. 10)

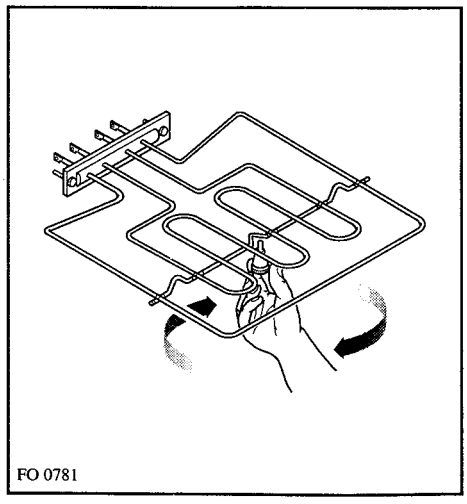


Fig. 10

Then gently pull the grill downward to allow access to the oven roof. (see Fig. 11)

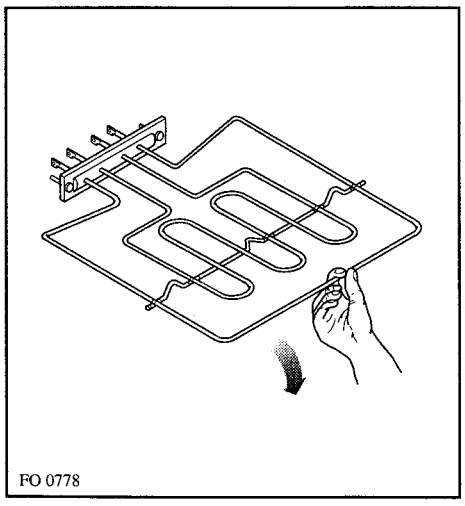


Fig. 11

Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.

Gently push up the grill element into place and firmly screw into place the holding nut.

NOTE: Ensure the grill holding nut is firmly in place to avoid the grill falling down during operation.

SOMETHING NOT WORKING

If the oven does not come on:

* Check the oven is in manual operation
* Check that it is plugged in properly
* Check that the socket switch and/or the switch from the mains supply to the oven are ON
* Replace the fuse in the plug, if required, with another of the same rating and check that this plug has been wired up correctly
* Check that the socket, when present, is receiving power - by plugging in an appliance you know to be working
* Check that the fuse in the fuse box is intact

In after all these checks, the oven still does not work, contact your local Tricity Bendix Service Centre quoting your model and serial number.

Please note that it will be necessary to provide proof of purchase for any inguarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

HELP US TO HELP YOU

SERVICE

In the event of your appliance requiring servive Tricity Bendix have an arrangement with Electrolux Group Service. Before calling out an engineer, please ensure you have followed the checklist and purchase date to hand.
Telephone numbers are detailed on the list headed "Tricity Bendix Service Force".
Please note that all enquiries concerning service should be addressed to your local service centre.
When booking a service call we will need to know the model number and date of purchase together with your name, address with postcode (service areas are defined by the postcode), telephone number, and what appears to be wrong.
Keep the receipt with this booklet as proof of purchase.

CUSTOMER RELATIONS DEPARTMENT

For general enquiries concerning your Tricity Bendix appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invented to contact our Customer Relations Department by letter or telephone as follows:

Customer Care Department
Tricity Bendix (99, Oakley RD)
Beds LU4 9QQ
Tel.: 01582 - 585858

TRICITY BENDIX SERVICE FORCE
POSTCODE TO SERVICE CENTRE CROSS REFERENCE

Postcode	Telephone	Service Centre
AB	01224-696569	Aberdeen
AL	0181-965 9699	Canvey
B1-48, 62-79		
B90-94	0121-3587076	Nuneaton
B49, 50, 60		
61, 80, 95-98	01527-512919	Redditch
BA	0117-9211876	Bristol
BB	0161-4777758	Manchester
BD	0113-2608511	Leeds
BH	01705-667411	South Coast
BL	0161-4777758	Manchester
BN1-18, 20-27	01273-694341	Tonbridge
BR	0181-6589069	Tonbridge
BS	0117-9211876	Bristol
BT1-30, 36-57		
BT63-67	01232-746591	N/I East
BT31-35, 60-62		
BT68-82, 92-94	01861-510400	N/I West
CA	01228-594747	Cumbria
CB	0181-9659699	Canvey
CF	01222-460131	Cardiff
CH	0151-2541724	Liverpool
CM	01268-694144	Canvey
CO	01268-694144	Canvey
CR	0181-6589069	Tonbridge
CT	01732-357722	Tonbridge
CV	01203-354424	Nuneaton
CW	0151-2541724	Liverpool
DA	01732-357722	Tonbridge
DD	01250-876285	Dundee
DE	0113-2608511	Leeds
DG	01387-265166	Dumfries
DH	01325-301400/	
	0191-4932025	Northern
DL	01325-301400	Northern
DN1-7,10-12	0113-2608511	Leeds
DN8-9,15-20		
DN21		
Subcodes 3,4		
DN31-40	01472-267978	S. Humberside
DN14	01482-585678	Hull
DN21		
Subcodes 1,2,5	01522-514603	Lincoln
DT	01705-667411	South Coast
Dundee Gas Only	01382-642828	Tayside Refrigeration
DY	0121-3587076	Nuneaton
E	0181-4433464	Canvey
EC	0181-4433464	Canvey
EH	0141-6474381	Glasgow
EN	0181-4433464	Canvey
EX1-17	01626-65909	Newton Abbot
EX18-23		
EX31-39	01271-328826	Barnstaple
FK	0141-6474381	Glasgow
FY	0151-2541724	Liverpool
G	0141-6474381	Glasgow
GL	01527-512919	Redditch
GU1-35	01252-24505	Tonbridge
Guernsey	01481-46931	Guernsey Elec.

Postcode	Telephone	Service Centre
HA	0181-9659699	Canvey
HD	0113-2608511	Leeds
HG	0113-2608511	Leeds
HP	0181-9659699	Canvey
HR	01432-340334	Hereford
HS9 Isle of Barra	01871-890206	J. Zerfahs
HU	01482-585678	Hull
HX	0113-2608511	Leeds
IG	01268-694144	Canvey
IM	01624-687794	Manx Electricity
IP	01603-667017	Canvey
IV1-39, 52-56	01463-792952	Highland Appliances
IV40-51Inverness	01855-821315	G. Ross
Jersey	01534-505050	Jersey Electricity
KA1-26, 28-30	0141-6474381	Glasgow
KA27	01773-302909	Arran Domestics
KT	0181-6589069	Tonbridge
KW1-14	01463-792952	Highland Appliances
KW15-17	01856-875457	Refrigeration Sales
		& Service
KY	0141-6474381	Glasgow
L	0151-2541724	Liverpool
LA	01772-316175	Lancaster
LD	01432-340334	Hereford
LE	01203-354424	Nuneaton
LL	01745-591616	North Wales
LN1, 2, 4-6		
LN3 Subcodes 4 & 5		
LN8-10	01522-514603	Lincoln
LN3 Subcode 6 only		
LN7,11-13	01472-267978	S. Humberside
LS	0113-2608511	Leeds
LU	0181-9659699	Canvey
M	0161-4777758	Manchester
ME	01732-357722	Tonbridge
MK	0181-9659699	Canvey
ML	0141-6474381	Glasgow
N	0181-4433464	Canvey
NE	0191-4932025	Northern
NG1-22, 25	0113-2608511	Leeds
NG23, 24, 31-34	01522-514603	Lincoln
NN	01203-354424	Nuneaton
NP1-4, 6, 9-44	01222-460131	Cardiff
NP5, 7, 8	01432-340334	Hereford
NR	01603-667017	Canvey
NW	0181-4433464	Canvey
OL	0161-4777758	Manchester
OX	01527-512919	Redditch
PA1-19, 21-23	0141-6474381	Glasgow
PA20	01700-504777	D McGlashan
PA24-26, 28-61	01369-703161	Argylle
PA62-75	01688-302262	B Hogg Is. of Mull
PA83-87	01851-705555	Isle of Lewis
PE1-13, 20-25	01522-514603	Lincoln
PE14-19, 30-38	01603-667017	Canvey
PH1-7	0141-6474381	Glasgow
PH8-18	01250-876285	Dundee
PH19-26, 42-44	01463-792952	Highland Appliances
PH30-41Inverness	01855-821315	G. Ross

Postcode	Telephone	Service Centre
PL1-9, 16, 19-21	01626-65909	Newton Abbott
PL10-15, 17, 18		
PL 22-35	01209-314407	Redruth
PO1-22	01705-667411	South Coast
PO30-41	01983-872552	Isle of Wight
PR	0151-2541724	Liverpool
RG	01252-24505	Tonbridge
RH	01273-694341	Tonbridge
RM	01268-694144	Canvey
S	0113-2608511	Leeds
SA1-18, 21-32		
SA19, 20, 40		
SA45-48	01222-461972	Cardiff
SA33-39, 41-44		
SA61-73	01437-710914	Haverfordwest
SE	0181-6589069	Tonbridge
SG	0181-9659699	Canvey
Shetland	01595-692855	Bolts
	01806-566546	Leask Electrical
Retailer's own	01595-692915	G. Robertson
sales	01595-692225	Tait Electronics
SK	0161-4777758	Manchester
SL	01252-24505	Tonbridge
SM	0181-6589069	Tonbridge
SN	01527-512919	Redditch
SO	01705-667411	South Coast
SP	0117-9211876	Bristol
SR	0191-4932025	Northern
SS	01268-694144	Canvey
ST	0121-3587076	Nuneaton
SW	0181-6589069	Tonbridge
SY1-6, 8-17		
SY19-22	01743-450279	Shrewsbury
SY7, 18	01432-340334	Hereford
SY23-25	01222-461972	Cardiff
TA	0117-9211876	Bristol
TD	01573-224411	Borders
TF	01743-450279	Shrewsbury
TN	01732-357722	Tonbridge
TQ	01626-65909	Newton Abbott
TR1-20, 26, 27	01209-314407	Redruth
TR21-25	0117-9211876	South Coast
TS	01325-301400	Northern
TW	0181-6589069	Tonbridge
UB	0181-9659699	Canvey
W	0181-4433464	Canvey
WA (Not 14, 15)	0151-2541724	Liverpool
WA14, 15	0161-4777758	Manchester
WC	0181-4433464	Canvey
WD	0181-9659699	Canvey
WF	0113-2608511	Leeds
WN	0151-2541724	Liverpool
WR (Not WR 15)	01527-512919	Redditch
WR15	01203-354424	Nuneaton
WS	0121-3585051	Nuneaton
WV	0121-3585051	Nuneaton
YO1-3, 5-8	0113-2608511	Leeds
YO4, 11-18, 25	01482-585678	Hull
YO21, 22	01325-301444	Northern

TRICITY BENDIX SERVICE FORCE ADDRESSES

CENTRE	ADDRESS
ABERDEEN	Tricity Bendix Service Force Northeast Appliance Service 8 Cornhill Arcade Cornhill Drive Aberdeen AB2 5UT
ARGYLL	Tricity Bendix Service Force T.D.C. Refrigeration Briar Hill 7 Hill Street, Dunoon Argyll PA23 7AL
BARNSTAPLE	Tricity Bendix Service Force Mc Bain Refrigeration P.O. Box 12 Barnstaple North Devon EX31 2YB
BORDERS	Tricity Bendix Service Force James Stewart & Son 2-8 Wood Market Kelso Borders TD5 7AX
BRISTOL	Tricity Bendix Service Force Unit BE 46 PO Box 372 Bristol BS 99 1UD
CANVEY	Tricity Bendix Service Force 2-4 Sandhurst Kings Road Canvey Island SS8 0QY
CARDIFF	Tricity Bendix Service Force Guardian Industrial Estate Clydesmuir Road Tremorfa, Cardiff CF2 2QS
CUMBRIA	Tricity Bendix Service Force E.T.B. Services Carlisle Enterprise Centre James Street Carlisle CA2 5AP
DUMFRIES & GALLOWAY	Tricity Bendix Service Force Allan Crossan (Service) 93 Irish Street Dumfries Scotland DG1 2PQ
DUNDEE Gas Only	Tricity Bendix Service Force Tayside Refrigeration 3-7 Blackness Street Dundee DD1 5LR
DUNDEE	Tricity Bendix Service Force I Brogan Domestic 41 Leslie Street Blairgowrie Perthshire PH10 6AT
GLASGOW	Tricity Bendix Service Force 20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands
HAVERFORDWEST	Tricity Bendix Service Force C Butherway 1 Church Road Roch Haverfordwest Dyfed, Wales SA62 6AG
HEREFORD	Tricity Bendix Service Force Domestic Repair Centre Unit 3 Bank Buildings Cattle Market Hereford HR4 9HX
HULL	Electrolux Aftersales Service John Sizer Unit 1 Boulevard Unit Factory Estate Hull HU3 4 AY
INVERNESS	Tricity Bendix Service Force Highland Appliances Unit 3B3 Smithton Indust. Est. Smithton Inverness IV1 2PD
INVERNESS	Tricity Bendix Service Force George Ross Forrestry Workshop Inchree Onich Invernesshire PH33 6SE
ISLE OF ARRAN	Tricity Bendix Service Force Arran Domestics Unit 4 The DouglasCentre Brodick Isle of Arran KA27 8AJ
ISLE OF BARRA	Tricity Bendix Service Force John Zerfahs 244 Bruernish Isle of Barra Western Islands HS9 5QY
ISLE OF LEWIS	Tricity Bendix Service Force N.D. Macleod Churchouse 16 James Street Stornoway Isle of Lewis PA87 2QW
ISLE OF MAN	Tricity Bendix Service Force Manx Electricity Service Workshop North Quay Douglas, Isle of Man
ISLE OF MULL	Tricity Bendix Service Force Brian Hogg Braeside Raeric Road Tobermory Isle of Mull PA75 6PU
ISLE OF WIGHT	Tricity Bendix Service Force Wyatts Electrical Service 4 Forelands Road Bembridge Isle of Wight PO35 5X
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY
LANCASTER	Tricity Bendix Service Force NL Services Unit 333 Ranglet Road Walton Summit Bamber Bridge Preston Lancashire PR5 8AR
LEEDS	Tricity Bendix Service Force 64-66 Cross Gates Road Leeds LS15 7NN
LINCOLN	Tricity Bendix Service Force Brian Hudson Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA
LIVERPOOL	Tricity Bendix Service Force 1 Honeys Green Precinct Honeys Green Lane West Derby Liverpool L12 9JH
MANCHESTER	Tricity Bendix Service Force Unit 30 Oakhill Trading Estate Devonshire Road Worsley Manchester M28 3PT
NEWTON ABBOT	Tricity Bendix Service Force South West Domestic Service Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbott South Devon TQ12 3TD
NORTH WALES	Tricity Bendix Service Force GMS (Cymru) Unit 2 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG
NORTHERN	Tricity Bendix Service Force PO Box 40 Preston Road Aycliffe Industrial Estate Newton Aycliffe Co. Durham DL5 6XA
NORTHERN IRELAND EAST	Tricity Bendix Service Force Unit C3 Edenderry Indust. Est. 326, Crumlin Road Belfast BT14 7EE
NORTHERN IRELAND WEST	Tricity Bendix Service Force G & O (Armagh) Service Owenmore House Kilwee Business Park Upper Dunmurray Lane Belfast BT17 0HD
NUNEATON	Tricity Bendix Service Force Unit 23-24 Alliance Business Park Townsend Drive Nuneaton Warwickshire CV11 6RX
ORKNEY	Tricity Bendix Service Force Refrigeration Sales and Services Hatson Ind. Estate Kirkwall Orkney KW15 1RE
REDDITCH	Tricity Bendix Service Force Heming Road Washford Redditch Worchestershire B98 0DH
REDRUTH	Tricity Bendix Service Force Cornwall Domestic Service Unit 7D Pool Industrial Estate Wilson Way Redruth Cornwall TR15 3QW
ROTHSAY	Tricity Bendix Service Force D McGlashan Walker Eng. Glenmhor Upper Serpentine Rothsay Strathclyde PA20
SHETLAND	Tricity Bendix Service Force George Robertson 3/4 Carlton Place Lerwick Shetland ZE1 0ED
SHETLAND	Tricity Bendix Service Force Tait Electronic Systems Ltd Holmsgarth Road Lerwick Shetland ZE1 0PW
SHETLAND	Tricity Bendix Service Force Bolts Shetland Ltd. 26 North Road Lerwick Shetland ZE1 0PE
SHETLAND	Tricity Bendix Service Force Leask Electrical Harsdale Symbister Whalsay Shetland ZE2 9AA
SHREWSBURY	Tricity Bendix Service Force BLI Service 6, Harlescott Barn Harlescott Lane Shrewsbury Shrops SY1 3SY
SOUTH COAST	Tricity Bendix Service Force Limberline Road Hilsea, Portsmouth Hampshire PO3 5JJ
SOUTH HUMBERSIDE	Tricity Bendix Service Force John Robinson (Electrical) 81 Pasture Street Grimsby DN32 9EP
TONBRIDGE	Tricity Bendix Service Force Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA

GUARANTEE FOR 12 MONTHS

TRICITY BENDIX STANDARD GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights .
We, Tricity Bendix undertake that if, within the 12 months of the date of the purchase, this Tricity Bendix appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.

* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's operating and maintenance istructions.

* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by an Electrolux Group Service Centre.

Home visits are made between 9.00am and 5.00pm Monday to Friday. Visit may be available outside these hours, in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

EXCLUSIONS

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

* Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.

* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.

* Products of Tricity Bendix manufacture which are NOT marketed by Tricity Bendix.

* EU Countries - The standard guarantee is applicable but subject to owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. Proof of purchase may be required. Electrolux Afersales Service in the country concerned, with whom Tricity Bendix have an agreement, will be pleased to advise further.

TRICITY BENDIX

Better Products. Better Value.

TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ.

A Division od Emaco Limited - Registered in England No. 176547 - Registered Office. 101 Oakley Road, Luton LU4 9RJ.

GRAFICHE M.D.M. - Forlì

MODEL NO.	PART NO.
BS 692 SS	**35663-7503**